

Pascal's Citrus Cake



Ingredients



175g of **butter (unsalted)**



175g **caster sugar**



3 beaten **eggs**



175g **self raising flour**



1 tsp **baking powder**



Zest of **1 orange and 1 lemon**



5 tablespoons of **lemon curd**

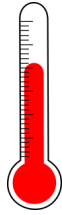


100g **icing sugar**



Juice of **1 lemon**

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Step 1

Preheat your oven to 175 degrees

Step 2

In a bowl cream together the butter and sugar until it becomes light and fluffy



Step 3

Add in your beaten eggs, just a little bit at a time and keep stirring



Step 4

Sieve the self raising flour and baking powder and fold into the mixture, followed by the orange and lemon zest



Step 5

Spoon the mixture into a greased and lined cake tin. Dollop the lemon curd on top and swirl it in to the mixture to create a marble effect



Step 6

Bake in the oven for 30 - 35 minutes, or until the cake is golden in colour

Step 7

Mix together the lemon juice and icing sugar. Spoon the icing on top of the cake when the cake is out of the oven and cooled. Enjoy!

